

TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS

Lewis County Public Health Department
360 NW North Street
Chehalis, WA 98532

360-740-1222 or
800-562-6130, ext. 1222

Food Worker Cards

Food worker cards are available at:
www.foodworkercard.wa.gov

Cost: \$10.00

This information has been developed to help temporary food establishment operators set up and run food operations in a sanitary and healthful manner to minimize the risk of foodborne illnesses.

Operators are encouraged to contact the Public Health Department as early as possible when planning an event, so that any potential issues can be resolved in advance. Check with other agencies for permission to operate, such as City Hall and the Fire Department, to ensure that their requirements are also met.

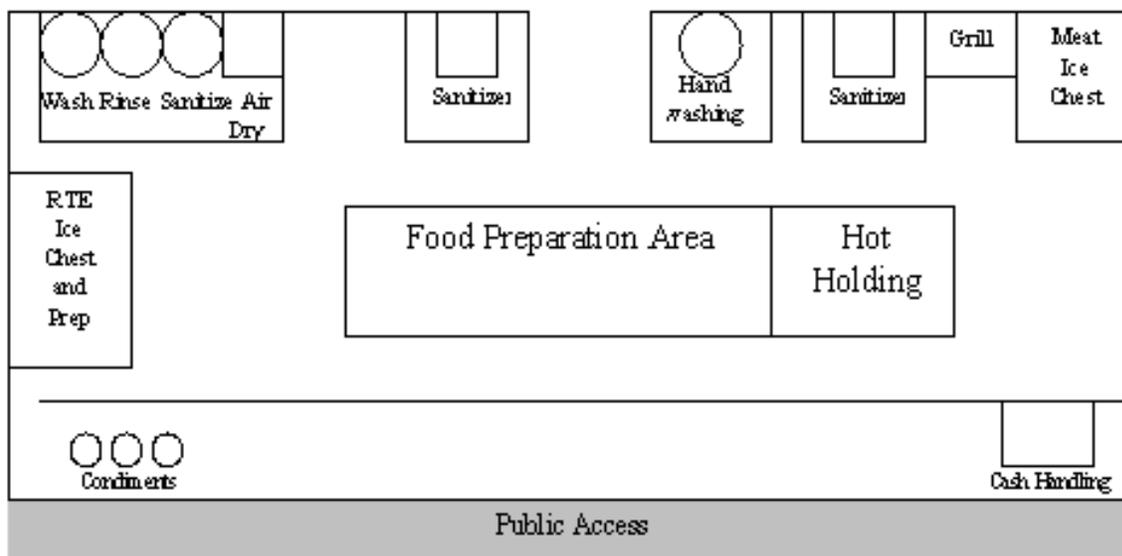
**Applications should be submitted with the permit fee at least
fourteen (14) days prior to the event.**

**Fast Track Fees (\$100-\$125) will be added to applications
received fewer than 7 days prior to the event**

STRUCTURAL STANDARDS

1. Food preparation areas must be protected from all sources of contamination, including dirt, dust, and inclement weather.
 - a. A roof, awning, canopy, or other top covering is required over the entire food preparation, service, clean-up, and storage area.
 - b. Ground covering is required for establishments located on dirt, gravel, dry grass, or any other material that may pose a contamination risk, especially in windy conditions.
 - c. Two sidewalls are recommended and are required if needed to prevent contamination from dust and dirt.
2. Counters, shelves, preparation tables, grills, and all other food contact surfaces must be made of non-toxic materials that are smooth and easily cleanable.
3. Food preparation tables must be located away from serving counters.

Example of an Approved Temporary Food Establishment



OPERATING STANDARDS

1. Food booths must be completely assembled before they are supplied with food.
2. A hand washing station must be readily available in the food preparation area and must consist of, at minimum, a 5-gallon insulated container with a continuous flow spigot, filled with warm water (100°-120°F), hand soap, paper towels, a 5-gallon container to catch the wastewater and a garbage can.
3. Toilet facilities for food workers are required within 200' and must have a hand washing station with warm running water (100°-120°F), hand soap, and paper towels. If permanent facilities are not available, a portable toilet must be provided with an additional temporary hand wash station (as described above), away from all food preparation and storage areas.

****See page 4 for examples of hand washing stations****

4. All food service equipment and dishes must be washed, rinsed, sanitized, and air dried prior to use.

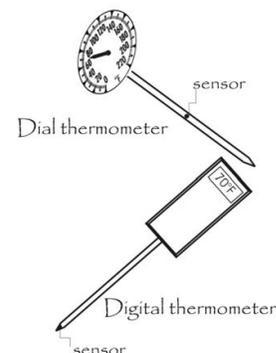
****See page 4 for examples of dish washing stations****

5. Food displayed on front counters must be covered with appropriate covers or sneeze guards.
6. All food preparation and cooking must take place either in the food booth with overhead protection or at a public kitchen approved for temporary use by the Public Health Department.

Foods prepared in a private home kitchen are not allowed!

NOTE: Barbecuing is allowed if near the food booth in an area protected from dust and at least 4 feet from customers. Check with the local fire department for information regarding fire codes.

7. Food must be served on/in/with disposable items, like paper plates and plastic eating utensils.
8. Refrigeration units or ice chests must be available and capable of maintaining foods at 41°F or lower. All units must be equipped with thermometers. Ice must be obtained from an approved source in quantities needed to maintain safe food temperatures. Ice used for cold holding foods cannot be used for consumption.
9. At least one metal stemmed (probe) thermometer (0°F to 220°F) is required for monitoring food temperatures. A thin-tipped, tip-sensitive digital thermometer is required for most foods, but a dial thermometer can be used for thick foods, if inserted at least 1.5" into the food.



10. All food, food containers, and ice must be stored at least 6" off the ground and located within the booth.
11. Open condiment containers are prohibited (relish, onions, catsup, etc.) Condiments must be pre-packaged, in squeeze bottles, in containers fitted with plungers, or dispensed by another approved method.
12. All drink dispensing units must drain into catch containers.
13. Garbage cans must be provided for each booth and the booth must be kept free of garbage and litter.
14. Those preparing and serving food shall wear clean clothing with hair properly restrained.
15. Smoking is prohibited within 25 feet of food booths. If you do smoke, remember to wash your hands before going back to work.
16. An approved sanitizing solution must be available for storing wiping towels to be used on table tops, counters, etc. A separate solution must be available for towels used to sanitize surfaces in contact with raw meat products.

WIPING TOWEL AND DISH SANITIZING SOLUTIONS

Bleach Water

1 teaspoon of bleach in 1 gallon of cool water (~75-100 ppm)

OR

Quaternary Ammonium

200 ppm or as directed on the bottle. Temperature should be 75° F (cool to slightly warm).

FOODS AND TEMPERATURE CONTROL

16. **Potentially Hazardous Foods** are foods that will support the rapid growth of bacteria that could make people sick. This includes eggs, milk products, meat, chicken, seafood, cooked potatoes and pasta, cut melons and tomatoes, cut or torn leafy greens (lettuce, spinach, etc.) and sprouts. These foods must be kept at safe temperatures at all times.

**** See page 5 for safe cold holding, hot holding, and cooking temperatures. ****

17. **Ready-to-Eat Foods** Bare hand contact with ready-to-eat foods is not allowed. Foods are considered ready to eat if they will not be further cooked or processed to kill germs before being served. This includes hot dog or hamburger buns, cooked pizza, cooked pastries, rinsed produce, etc. You must use single-use gloves, tongs, or some other approved tool when working with these foods.

This rule must be followed at all times!

Bare hand contact with ready to eat foods is one of the leading factors in foodborne illnesses.

18. **Meats** All meat and poultry must be USDA inspected.
19. **Seafood** All seafood must come from approved sources, with receipts and shellfish tags available at all times, as applicable.
20. **Thawing**--Never thaw food out at room temperature. Thaw food:
 - a. in the refrigerator;
 - b. completely immersed under cold running water; or
 - c. as part of a cooking process (i.e. hamburgers, hot dog, and French fries).
21. **Cooking** helps destroy germs that cause foodborne illnesses. All Potentially Hazardous Foods must be cooked to the temperatures listed on page 5 and then served immediately or held at 135°F or above.

22. **Cooling of hot potentially hazardous foods (PHFs) for later use is not allowed in temporary food establishments.** Potato and pasta salads (and any similar foods) must be purchased pre-made from an approved store, restaurant, or deli. All hot PHF must be cooked the day of service and kept hot at 135°F or above until served. Leftover cooked PHF must be discarded.
23. **Refrigeration** Potentially hazardous foods must be kept cold (41°F) prior to cooking or serving. The best way is to have a refrigerator. Some foods, like hot dogs, may be frozen and stored in ice. If using ice for cold holding, ensure there is enough to keep foods cold. Check foods often with a probe thermometer.
24. **Hot Holding** Hot food must be kept at 135°F at all times. Heat lamps must have shields over the bulbs. Sterno should not be used for hot holding outside, and if used inside, temperatures must be monitored frequently!
25. **Crock Pots** Slow cookers may be a real problem for keeping foods hot and should **NEVER** be used to reheat foods. Always heat food quickly and thoroughly and then use the crock pot to keep the food hot (135°F or above). Monitor the food temperatures frequently!

Check temperatures of Potentially Hazardous Foods often!!

EXAMPLES OF HAND WASHING STATIONS

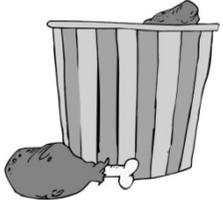
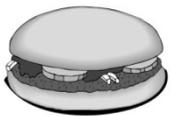
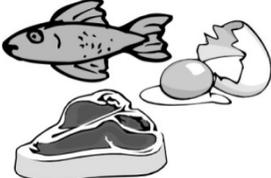


The temporary hand wash station must at least consist of a 5-gallon insulated container that provides a continuous flow of warm running water (100-120°F), soap, paper towels, a 5-gallon bucket to collect the wastewater, and a garbage can for the paper towels.

EXAMPLES OF DISH WASHING STATIONS



Cooking Temperatures

<p>165°F (for 15 seconds)</p>		<ul style="list-style-type: none"> • Poultry (chicken and turkey) • Stuffed foods or stuffing • Casseroles • All raw animal products cooked in a microwave • All reheated potentially hazardous foods
<p>155°F (for 15 seconds)</p>		<ul style="list-style-type: none"> • Hamburger • Sausage
<p>145°F (for 15 seconds)</p>		<ul style="list-style-type: none"> • Eggs • Fish • Beef • Pork
<p>135°F</p>		<ul style="list-style-type: none"> • Vegetables that will be hot held • Packaged ready-to-eat foods (such as hot dogs and canned chili) that are heated for hot holding

Note: Additional cooking times and temperatures are available. Beef or pork roasts have different cooking requirements. Please see the Washington State Food Rule or contact your local health department for more information.

Potentially Hazardous Foods include:

Animal Products

- Meat, fish, poultry, seafood, eggs.
- Dairy products.

Cooked Starches

- Cooked rice, beans, pasta, potatoes.

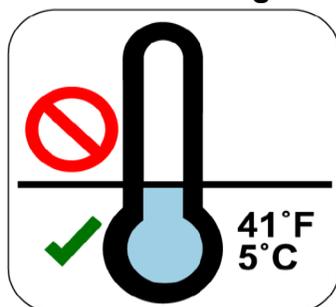
Fruits and Vegetables

- Cooked vegetables.
- Tofu.
- Sprouts (such as alfalfa or bean sprouts).
- Cut melons, cut tomatoes, and
- Cut leafy greens.
- Garlic or herbs bottled in oil.



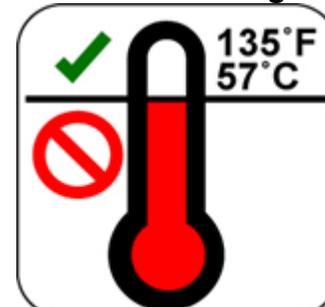
Potentially Hazardous Foods

Cold Holding



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Hot Holding



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